



# INTERNATIONAL BARTENDERS ASSOCIATION ACADEMY



## THE ELITE BARTENDERS COURSE JWC-ASIA 2017 SINGAPORE

### Introduction

The International Bartenders Association is pleased to present the 9 days Elite Bartenders Course-JWC Asia 2017.

### Course Objective

The objectives of the course are:

- To create awareness inherent to the use and abuse of alcoholic beverages.
- To provide participants with a working knowledge of the wines, spirits and liqueurs available on the international market, including their place of production and quality factors.
- To differentiate and discuss all types of alcoholic and non-alcoholic beverages commonly marketed in bars
- To provide participants with adequate skills to prepare, mix and serve the different types of beverages
- To allow the participants to experiment with new cocktail recipes
- To acquaint the participants with the Guidelines for Bartending Working Procedures
- To train the participants in Bar Control Procedures
- To train the participants in costing and pricing a beverage list
- To discuss and implement Bar merchandising ideas.
- To train the participants in work scheduling

### Course Structure

This is a 9-days course conducted from 9am to 12pm and 1pm to 7pm daily.

### Course Outline

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| <ul style="list-style-type: none"> <li>• Alcohol and You</li> <li>• Beer</li> <li>• Principle of Distillation and Distilled Products</li> <li>• Compounded Products</li> <li>• Mineral Waters and Soft Drinks</li> <li>• The Bar Design and Equipment</li> <li>• Bar Service Procedures</li> </ul> | <ul style="list-style-type: none"> <li>• Guidelines for Working Procedures</li> <li>• Classical Recipes</li> <li>• Beverage Control</li> <li>• Wines, Aromatised and Fortified Wines</li> <li>• Costing and Pricing of Beverages</li> <li>• Marketing of Bars</li> <li>• Participants' Presentation</li> <li>• Products' Awareness by Suppliers</li> </ul> |
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### Commencement Date

Course will commence on **20<sup>th</sup> August 2017**

Foreign participants are expected to arrive on the 20<sup>th</sup> Aug 2017 and depart on the 31<sup>st</sup> Aug 2017

### Course Fee

ABSS Member (local)	:SG\$1700
IBA Member (foreign)	:SG\$2700
Non-Member (local/foreign)	:SG\$3700

**Local payment by crossed cheque to ABSS**  
**Foreign bank transfer to: DBS Bank Ltd**  
**Account No: 0700023318**  
**Account Name: Association of Bartenders & Sommeliers, Singapore.**

## Sponsorship

**Main sponsors:** Asia Pacific Breweries  
International Bartenders Association

**Co-sponsors:** Britvic-Teisseire  
Chuko Awamori  
Dilmah  
Monin Asia  
Pernod-Ricard Singapore

### Accommodation

Foreign participants will be accommodated at the **Furama Riverfront Hotel Singapore** on a twin-sharing basis. Should participant choose to be accommodated in a single room an **additional charge of S\$2700** is applicable.

### Extension of stay

Should participant wish to arrive 2 days earlier or depart 2 days later, the room rate is \$250 nett per night including breakfast.

### Endorsment

This course is designed for Barmen with some knowledge of alcoholic beverages and with few years of working experience. They must seek endorsement from the President of their Bartenders Association.

### Enquiries

Please contact Association of Bartenders & Sommeliers Singapore at

Email: [secretary@singaporebartenders.com](mailto:secretary@singaporebartenders.com)

### Certification

Certificates will be awarded to participants who meet the following requirements:

- achieve 100% attendance
- pass a written examination
- participate in all activities

### JWC Alumni

Participants graduated from “The Elite Bartenders Course” are automatically admitted to the JWC Alumni

### Application

Registration on the attached Application Form must be submitted to Association of Bartenders & Sommeliers before the **20<sup>th</sup> July 2017**.

Applications will be accepted on a ‘first-come-first-served’ basis. Each application must be accompanied by payment of the relevant fee.

The Association of Bartenders & Sommeliers Singapore reserves the rights to reject any application that does not meet the selection criteria.

### Guest Speakers

Britvic-Teisseire : Mr DanielLim  
Chuko Awamori : Mr Shiro Nitta  
Dilmah : Mr DilhanFernando  
Monin Asia : Mr JunoYong  
Pernod-Ricard Singapore: Mr RajanMenon

### Trainers

ABSS President : Mr Ravi Muthiah  
ABSS Secretary : Mr David Chan  
IBA former President : Mr Derrick Lee

### Top Student

The top student(s) will be selected based on the following criteria:

- Attitude, Attendance and Punctuality
- Overall Presentation – oral presentation, cocktail mixing and class participation.
- Written Examination

### Eagle Award

This will be awarded to a student who proved to have strong practical and business sense.